



Quick Sweets Recipes

Cinnamon Croissants

*package refrigerated crescent rolls
cinnamon chips*

Pre- heat oven to 375 degrees.

- 1. Unroll dough triangles onto parchment lined baking sheet.*
- 2. Cover each triangle with cinnamon chips. Press chips lightly into dough. Roll up.*
- 3. Bake 10-12 minutes until golden brown.*
- 4. Cut each roll in ½ to serve for tea.*

Nutella Croissants

*package refrigerated crescent rolls
Nutella Chocolate - Hazelnut spread*

Pre- heat oven to 375 degrees.

- 1. Unroll dough triangles onto parchment lined baking sheet.*
- 2. Microwave Nutella for 15-30 seconds, just to make it easy to spread. Spread all over each triangle of dough.*
- 3. Bake 10-12 minutes until golden brown.*
- 4. Cut each roll in ½ to serve for tea.*

English Trifle Bites

frozen pound cake

dry sherry

vanilla pudding (one pudding snack pack will do!)

raspberry jam (seedless, if possible)

sliced almonds

1. Slice pound cake into $\frac{1}{4}$ " slices. Place 2 slices together and trim-off browned edges of cake. Then cut the cake slices in half, to make squares. Separate the slices of cake.
 2. Using a small spoon, drizzle some dry sherry on each slice of cake.
 3. Place a small dab of raspberry jam on $\frac{1}{2}$ the cake slices.
 4. Top the jam with a dab of vanilla pudding.
 5. Cover the jam & pudding slices of cake with the plain pieces of cake, sherry-side down, on top of the pudding. Don't press too hard!
 6. Use a small spoon and place a dab of raspberry jam on the center of each trifle bite. At an angle, place a slice of almond on each cake, as a garnish.
- Refrigerate until ready to serve.